AMENDMENTS TO THE CLAIMS:

This listing of claims shall replace all prior versions; and listings, of claims in the application.

LISTING OF CLAIMS:

1. (Presently Amended) Composite particles that provide a sequential change in optical and organoleptic properties in a food product when exposed to an aqueous environment, wherein the sequential change comprises at least (1) a first change in the optical and organoleptic properties and (2) a second change in the optical and organoleptic properties, said composite particles comprise a core particle having a first encapsulating coating formed thereon which contains a first optical modifying agent and a first organoleptic modifying agent, followed by a second encapsulating coating surrounding the first encapsulating coating, the second encapsulating coating containing ~~which contains~~ a second optical modifying agent and a second organoleptic modifying agent; wherein, when the composite particles are exposed to water, the second optical modifying agent and the second organoleptic modifying agent are first released from the second encapsulating coating by dissolution of the second encapsulating coating in the aqueous environment to provide ~~provides~~ the first change in the optical and organoleptic properties, and wherein ~~followed by~~ the first optical modifying agent and the first organoleptic modifying agent are thereafter released from the first encapsulating coating by dissolution of the first encapsulating coating in the aqueous environment to provide ~~providing~~ the second change in the optical and organoleptic properties; and wherein the composite particles are soluble in water.

2. (Original) The composite particles of claim 1 further comprising an intervening inert layer located between the first encapsulating coating and the

second encapsulating coating, wherein the intervening inert layer provides a delay time between the first change and the second change; and wherein the composite particles have an average diameter of less than about 4 mm.

3. (Original) The composite particles of claim 2, wherein the delay time is about 0.5 to about 30 minutes.

4. (Original) The composite particle of claim 2, wherein the delay time is about 0.5 to about 3 minutes.

5. (Presently Amended) The composite particles of claim 1, wherein the first change in the optical and organoleptic properties is a first change in color and flavor and the second change in the optical and organoleptic properties is a second change in color and flavor, and wherein the first and second organoleptic modifying agents are not sweeteners.

6. (Presently Amended) The composite particles of claim 2, wherein the first change in the optical and organoleptic properties is a first change in color and flavor and the second change in the optical and organoleptic properties is a second change in color and flavor, and wherein the first and second organoleptic modifying agents are not sweeteners.

7. (Presently Amended) The composite particles of claim 3, wherein the first change in the optical and organoleptic properties is a first change in color and flavor and the second change in the optical and organoleptic properties is a second change in color and flavor, and wherein the first and second organoleptic modifying agents are not sweeteners and the first and second optical modifying agents are not acids.

8. (Presently Amended) The composite particles of claim 4, wherein the first change in the optical and organoleptic properties is a first change in color and flavor and the second change in the optical and organoleptic properties is a second

change in color and flavor, and wherein the first and second optical modifying agents are colorants or glitters, the first and second organoleptic modifying agents are not sweeteners, and the first and second optical modifying agents are not acids.

9. (Presently Amended) A powdered beverage mixture which provides a sequential change in optical and organoleptic properties when reconstituted in an aqueous solution, wherein the sequential change comprises at least (1) a first change in the optical and organoleptic properties and (2) a second change in the optical and organoleptic properties, said powdered beverage mixture comprising (a) a first powdered optical modifying agent comprising a colorant or glitter, and a first powdered organoleptic modifying agent and (b) composite particles having an inner layer containing a second optical modifying agent and a second organoleptic modifying agent, ~~and~~ with an inert layer over the inner layer, wherein the second optical modifying agent is a colorant or glitter and wherein the composite particles are soluble in water; wherein, when the powdered beverage mixture is reconstituted with water, the first powdered optical modifying agent and the first powdered organoleptic modifying agent provide the first change in the optical and organoleptic properties, wherein the second optical modifying agent and the second organoleptic modifying agent from the inner layer of the composite particle provide the second change in the optical and organoleptic properties; and wherein the inert layer effectively provides a delay time of about 0.5 to about 30 minutes between the first change and the second change.

10. (Original) The powdered beverage mixture of claim 9, wherein the delay time between the first change and the second change is about 0.5 to about 3 minutes.

11. (Presently Amended) The powdered beverage mixture of claim 9, wherein the first change in the ~~optical and~~ organoleptic properties is a first change in

~~color and~~ flavor and the second change in the ~~optical and~~ organoleptic properties is a second change in ~~color and~~ flavor, and wherein the first and second organoleptic modifying agents are not sweeteners.

12. (Presently Amended) The powdered beverage mixture of claim 10, wherein the first change in the ~~optical and~~ organoleptic properties is a first change in ~~color and~~ flavor and the second change in the ~~optical and~~ organoleptic properties is a second change in ~~color and~~ flavor, and wherein the first and second organoleptic modifying agents are not sweeteners.

13. (Original) The powdered beverage mixture of claim 11, wherein the composite particles have an average diameter of less than about 4 mm.

14. (Original) The powdered beverage mixture of claim 12, wherein the composite particles have an average diameter of less than about 4 mm.

15. (Presently Amended) A method of providing a sequential change in optical and organoleptic properties in a food product when exposed to an aqueous solution, wherein the sequential change comprises at least (1) a first change in the optical and organoleptic properties and (2) a second change in the optical and organoleptic properties, said method comprising providing composite particles wherein the composite particles comprise a core particle having a first encapsulating coating formed thereon which contains a first optical modifying agent and a first organoleptic modifying agent, followed by a second encapsulating coating that surrounds the first encapsulating coating, the second encapsulating coating containing ~~which contains~~ a second optical modifying agent and a second organoleptic modifying agent; wherein, when the composite particles are exposed to water, the second optical modifying agent and the second organoleptic modifying agent provide~~s~~ the first change in the optical and organoleptic properties, sequentially followed by the first optical modifying agent and the first organoleptic

modifying agent providing the second change in the optical and organoleptic properties; and wherein the composite particles are soluble in water.

16. (Original) The method of claim 15, wherein the composite particles further comprise an intervening inert layer located between the first encapsulating coating and the second encapsulating coating, wherein the intervening inert layer provides a delay time between the first change and the second change; and wherein the composite particles have an average diameter of less than about 4 mm.

17. (Original) The method of claim 16, wherein the delay time is about 0.5 to about 30 minutes.

18. (Original) The method of claim 16, wherein the delay time is about 0.5 to about 3 minutes.

19. (Presently Amended) The method of claim 16, wherein the first change in the optical and organoleptic properties is a first change in color and flavor and the second change in the optical and organoleptic properties is a second change in color and flavor, and wherein the first and second optical modifying agents are colorants or glitters, and the first and second organoleptic modifying agents are not sweeteners.

20. (Presently Amended) A method of providing a sequential change in optical and organoleptic properties in a reconstituted beverage prepared using a powdered beverage mixture, wherein the sequential change comprises at least (1) a first change in the optical and organoleptic properties and (2) a second change in the optical and organoleptic properties, said method comprising providing a powdered beverage mixture comprising (a) a first powdered optical modifying agent comprising a colorant or glitter and a first powdered organoleptic modifying agent and (b) composite particles having an inner layer containing a second optical modifying agent and a second organoleptic modifying agent and an inert layer over

the inner layer, wherein the second optical modifying agent comprises a colorant or glitter, and wherein the composite particles are soluble in water; wherein, when the powdered beverage mixture is reconstituted with water, the first powdered optical modifying agent and the first powdered organoleptic modifying agent provide the first change in the optical and organoleptic properties, wherein the second optical modifying agent and the second organoleptic modifying agent from the inner layer of the composite particle provide the second change in the optical and organoleptic properties; and wherein the inert layer effectively provides a delay time of about 0.5 to about 30 minutes between the first change and the second change.

21. (Original) The method of claim 20, wherein the delay time between the first change and the second change is about 0.5 to about 3 minutes.

22. (Original) The method of claim 21, wherein the first change in the ~~optical and~~ organoleptic properties is a first change in ~~color and~~ flavor and the second change in the ~~optical and~~ organoleptic properties is a second change in ~~color and~~ flavor, and wherein the first and second organoleptic modifying agents are not sweeteners.

23. (Original) The method of claim 22, wherein the composite particles have an average diameter of less than about 4 mm.